

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishn				Telephone Number	Date of In: (mm/dd/yr		PERMIT#	
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			mber and street, city, state, zip code)	552 523 9601	12/14	1 + 417	','	
702 H	ightmle	<u> </u>	1. Dr Flyds K. bs. 12 47119				<u> </u>	
Owner				Purpose:	Follow-up Release Date			
	n And	wso	1	. Routine	No TODAY			
Owner's A	ddress			2. Follow-up	Summary	of Violation	ns;	
	-			3. Complaint	1 .	_		
Person in C				4. Pre-Operational	$\begin{bmatrix} C_1 \end{bmatrix}$ NC $\begin{bmatrix} 7 \end{bmatrix}$ R $\begin{bmatrix} Z \end{bmatrix}$			
Responsible	<u>Leit</u>			5. Temporary				
Kesponsidi	e rerson's	F1012).I	Menu Type (See back of page) 6. HACCP				
Certified F	ood Mana	102		7. Other (list)	123×45			
			122/24)		1 2	3 <u>_K</u> _	_45	
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• CRITICAL	L ITEMS AI	RE ID	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS N	MARKED "C"				
• VIOLATIO	ON(S) REPE	ATE	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE N	ARRATIVE	BELOW AS "R"	
Section#	C/NC	R	Narrative			To Be Co	orrected By	
/91	C		Observed perfor sold and cut mehn with	ut dark marking		Corne	ited	
204	NC		Observed soup well's to drip on utensils and food when being hipped Cornected					
245	NL		Observed viping rags allowed to day outside of sourtier backet Corrected					
310	ME	R	Observed exchange with any solved purp to be dusty "Tiday					
304	ML		Observed cups to be not stacked Corrected					
324	NC		Observed "Y" joint to be leaking under movemash Today					
413	m		Observed single-use shed he he left open Cornelled					
416	ne	R	Observed Lind longs in Both light stields					
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
. 5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

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	Floy	d Coun	ty Health Department Inspection Notes
	Godê#	E/NGS	Comments by the second
		:	PIC: Bern
			CFH:
			Health Policy Y - N Food Code: Y - N
			Email:
3	245		(47)
4	310	R	Justy over solat purp
_ L	Zac		specas + find dropped on by sup
1	191	C	pasta swand - no dust fort notin
-5	304		we Vactory
8	414	R	Lend bug's light should
7	413		shell left am
-	324		lenk at Y ender Lish sub
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